

MANUKA KITCHEN

Snack

Bread & butter for two 1.0
Harissa olives or Smoked almonds 2.5
Bone marrow & saffron arancini 4.95
Goats cheese & rocket pesto crostini 4.95

Midweek Brunch

Avocado, feta, mint and quinoa, toast 9.00
Scrambled eggs, cauliflower, cheese 9.50
French toast, bacon and banana 9.95
Side bacon 3.00

Aperitif

Pomegranate Bellini - Elderflower Bellini - Negroni 7.5

Starter

Roasted butternut, coconut milk soup 6.5
Heirloom beetroot, feta cheese and toasted seeds 7.5
Home cured salmon, grapefruit, radish 8.0
Crispy squid, cucumber, black lime sauce 8.5
Mussels, coconut milk, kaffir lime, chili 7.5
Steak tartare, egg yolk, toasted bread 8.5
Roast chicken salad, kale, grilled cauliflower, quinoa 7.5 / 15.0

Main Course

Mussels, coconut milk, kaffir lime, chili (With skinny fries) 16.5
Every Tuesday evening "Mussels, fries & The original SMALL BEER" 17.5
Roasted Cod, saffron cauliflower puree, fregula 17.00
Confit Duck leg, roast sweet potato, bok choy, prunes 16.5
Grilled aubergine, crushed wheat, harissa and yogurt 13.50
8oz Bavette Steak, onion puree, cavolo nero 15.5
Wagyu Beef bolognese, pappardelle, pesto, parmesan 16.5

Side

French fries, paprika, pecorino cheese 4.5
Fine beans, sesame 4.5
Rocket & parmesan cheese salad 4.5
New potatoes, butter, salt 4.5

Sweet Plate & Cheese

Bitter chocolate and manuka honey truffles 6.0
Orange posset, shortbread 6.0
Peanut butter, chocolate, pretzel tart 7.5*
Saffron and Manuka honey crème brûlée 6.0
Cinnamon, star anise and lime panna cotta 6.0
Two Artisan cheeses, brandy apricots and floral honey 6.5

Lunch & Early dinner (Tuesday to Friday 12 noon TILL 6 pm)

Main Course 11.95 / Main Course & Dessert 14.95

**Not included on set menu prices*

If you have any special dietary requirement or allergy please inform the management team